



*Brandon Rodgers'*

James Beard Nominated  
Best Chef of California

*Recipe*

**ROASTED  
GARLIC  
MASHED  
POTATOES**

Brandt Beef Recipe Collection





## Recipe

# ROASTED GARLIC MASHED POTATOES

### INGREDIENTS



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##### ROASTED GARLIC PASTE

(this should yield 30g for the recipe)

- 2 each head of garlic
- Drizzle of olive oil
- Kosher salt

#### EQUIPMENT:

- Kitchen aid, potato ricer or food mill, box grater, sifter dough card

##### MASHED POTATOES

- 1700g (60oz.) Russet potatoes – peeled – raw weight (5 large)
- 220g (8oz.) Cream cheese – cut into 1" cubes, softened
- 220g (8oz.) Unsalted butter – cut into 1" cubes
- 80g (1/3 cup) Heavy cream
- 5g (1 sprig) Thyme
- 3g (1 sprig) Rosemary
- 30g (2 tbs.) Roasted garlic paste
- 18g (1 tbs.) Kosher Salt
- .5g (1/4 tsp.) White pepper, ground
- Parmesan (small hole on box grater)
- Maldon sea salt



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## Recipe

# ROASTED GARLIC MASHED POTATOES

TECHNIQUE (CONTINUED ON BACK)



### TECHNIQUE:

#### STEP 1 – ROASTED GARLIC PASTE

- Cut a ¼ of the garlic head bulb end off, exposing the bulbs of garlic.
- Drizzle with a little bit of olive oil and season with kosher salt.
- Wrap in foil and place on a sheet tray.
- Bake at 350°F for 1 hour and 30 minutes.
- Let cool to room temperature.

#### STEP 2

- Squeeze out the garlic cloves onto a sifter.
- *Note: if you don't have a sifter, you can finely chop the garlic cloves.*
- Press the garlic through the holes with a dough card or a firm spatula.
- Reserve for mashed potatoes.

#### STEP 3 – MASHED POTATOES

- Cut the potatoes in 1/2 lengthwise, then each ½ into ¼'s - creating ¼'s.
- Dice the ¼'s, roughly 1" pieces.

#### STEP 4

- Place into a pot and cover with water a few inches above the potatoes.
- Bring to a simmer.
- Stir the potatoes to rotate them from bottom to top.
- Reduce heat to a gentle bubble and cook for 15 minutes.
- *Note: water should be moving with a slight simmer, not boiling.*

#### STEP 5

- Strain.
- Allow steam to escape for a few minutes.



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### ROASTED GARLIC MASHED POTATOES TECHNIQUE – CONTINUED



#### STEP 6

- Press potato through the food mill or potato ricer into kitchen aid mixer bowl.

*Note: If you don't have this, just skip this step.*

#### STEP 7

- Combine cream, butter, thyme, and rosemary.
- Microwave for 2 minutes.
- Remove thyme and rosemary.
- Add liquid to potatoes in the kitchen aid mixing bowl.

#### STEP 9

- Add cream cheese, roasted garlic paste, salt, and white pepper.

#### STEP 10

- Mix all together with a paddle attachment on medium speed.
- Scrape the bottom of the bowl and mix again.
- Place potatoes into an oven safe serving dish.

#### STEP 11

- With the small holes on a box grater, grate aged parmesan cheese over the top.
- Sprinkle with Maldon Sea Salt.

#### STEP 12

- Bake at 425°F for 12 minutes.
- Enjoy.



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